

# Saison Ale

- Gravity **15 BLG**
- ABV ---
- IBU **22**
- SRM **8.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.25 kg (76.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (5.4%)	79 %	16
Grain	Pszeniczny	0.3 kg (5.4%)	85 %	4
Grain	Caramunich	0.3 kg (5.4%)	73 %	80
Sugar	Brown Sugar, Light	0.4 kg (7.2%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.5 %
Boil	Hallertau	25 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
MJ French saison	Ale	Dry	11.5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Finning	irish moss	5 g	Boil	15 min

## Notes

- burzliwa - 7 dni  
dodatek cukru do fermentora po starcie fermentacji, ew. 15 min. przed końcem gotowania  
temp. fermentacji 26-32 st C  
*Feb 2, 2017, 2:44 PM*